







Turn it into a feast with our festive sides

Add white truffle oil + 2

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### CAULIFLOWER CHEESE CROQUETTES v 6

Freshly grated British cheese Add white truffle oil + 2

## SPICED ROASTED BABY POTATOES 6.50

Caviar créme fraiche

### HOMEMADE WARM RICH CHOCOLATE BROWNIE V

GF available

# VANILLA CRÈME BRÛLÉE V

### CHOCOLATE BISCOFF SHELL VG

A selection of three local, national and international cheeses, grapes, crackers, celery & apple chutney

### MINCE PIE & HOT DRINK

+ 8

### BUTTERED MASH v 5.50

### DAUPHINOISE POTATO 6

## PIGS IN BLANKETS 7

Hispi cabbage

# **DESSERT**

With cream or cherry ice cream

Spiced winter berry compote

Chocolate shell, Biscoff cream cheese filling, berries & pomegranate sorbet

## FESTIVE CHEESE BOARD V

Goats cheese. Stilton Blue cheese. Lincoln Poacher cheese

+ 5

## ICE CREAMS V/VG

2 scoops

Vanilla V | Dark Chocolate V | Pomegranate Sorbet VG

Served with breakfast tea or coffee

# THREE COURSES FOR £58

## TO BEGIN

A selection of warm homemade bread basket, herb & chilli butter & spiced olives for the table

## **STARTERS**

## CAULIFLOWER & HAZELNUT SOUP V

Black garlic crème fraîche, homemade focaccia

### IMPERIAL PRAWN COCKTAIL

Crevettes, black caviar, baby gem, avocado, orange segments & Marie Rose sauce

# **BRITISH PORK BELLY**

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

### BEETROOT HUMMUS VG

House pickles, toasted sourdough

## SEARED KING SCALLOPS

Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce

## MAINS

Served with crispy golden roast potatoes, carrots, parsnips, sprouts & all the trimmings

## **ROAST TURKEY RILLETTES**

Sage & onion stuffed turkey, parsnip purée, chestnut gravy

# **BEEF WELLINGTON**

Fillet wrapped in pastry, mushroom duxelles & Serrano ham, creamy mashed potato purée, red wine jus Served medium rare or well done

# **BRAISED BEEF**

Buttered mash, crispy kale, red wine jus

## VEGAN SHEPHERD'S PIE VG

Slow cooked lentils, wild forest mushrooms, baby spinach, cherry harissa mash

### GRILLED SEA BASS FILLET

Black caviar, Champagne sauce













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